

CLAIMS

*volatile
encompassed
fatty acid*

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1. A composition comprising an isomerized conjugated linoleic acid moiety, said composition containing less than 100 parts per million total of volatile organic compounds.

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2. The composition of claim 1, wherein said isomerized conjugated linoleic acid moiety is a free fatty acid.

3. The composition of claim 1, wherein said isomerized conjugated linoleic acid moiety is an alkyl ester.

4. The composition of claim 1, wherein said isomerized conjugated linoleic acid moiety is a triacylglyceride.

5. The composition of claim 1, wherein said composition further comprises a metal oxidant chelator.

6. The composition of claim 5, wherein said metal oxidant chelator is selected from the group consisting of citric acid esters and lecithin.

7. The composition of claim 1, wherein said composition contains less than 50 parts per million total of volatile organic compounds.

8. The composition of claim 1, wherein said composition contains less than 10 parts per million total of volatile organic compounds.

9. The composition of claim 1, wherein said composition contains less than 5 parts per million total of volatile organic compounds.

10. A food product comprising an isomerized conjugated linoleic acid moiety and a metal oxidant chelator, wherein said isomerized conjugated linoleic acid moiety contains less than 100 parts per million total of volatile organic compounds.

5 11. The food product of claim 10, wherein said moiety is selected from the group consisting of a triacylglyceride, a free fatty acid, and an alkyl ester.

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10 12. The food product of claim 10, wherein said isomerized conjugated linoleic acid moiety contains less than 50 parts per million total of volatile organic compounds.

13. The food product of claim 10, wherein said isomerized conjugated linoleic acid moiety contains less than 10 parts per million total of volatile organic compounds.

14. The food product of claim 10, wherein said isomerized conjugated linoleic acid moiety contains less than 5 parts per million total of volatile organic compounds.

15. A food supplement comprising a isomerized conjugated linoleic acid moiety and a metal oxidant chelator, wherein said isomerized conjugated linoleic acid moiety contains less than 100 parts per million total of volatile organic compounds.

16. The food supplement of claim 15, wherein said moiety is selected from the group consisting of a triacylglyceride, a free fatty acid, and an alkyl ester.

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25 17. The food supplement of claim 15, wherein said isomerized conjugated linoleic acid moiety contains less than 50 parts per million total of volatile organic compounds.

18. The food supplement of claim 15, wherein said isomerized conjugated linoleic acid moiety contains less than 10 parts per million total of volatile organic compounds.

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19. The food supplement of claim 15, wherein said isomerized conjugated linoleic acid moiety contains less than 5 parts per million total of volatile organic compounds.

20. A method comprising

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- a. providing a seed oil containing seed oil;
 - b. isomerizing said linoleic acid to form conjugated linoleic acids; and
 - c. treating said conjugated linoleic acids under conditions such that said treated conjugated linoleic acid composition contains less than 100 parts per million of volatile organic compounds.

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21. The method of claim 20, wherein said conjugated linoleic acid composition contains less than 50 parts per million of volatile organic compounds.

22. The method of claim 20, wherein said conjugated linoleic acid composition contains less than 10 parts per million of volatile organic compounds.

23. The method of claim 20, wherein said conjugated linoleic acid composition contains less than 5 parts per million of volatile organic compounds.

24. A food product comprising a conjugated linoleic acid moiety and a metal oxidant chelator.

25. The food product of Claim 24, wherein said metal oxidant chelator is selected from lecithin and ascorbic acid.

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26. The food product of Claim 24, wherein said conjugated linoleic acid moiety contains less than 100 ppm volatile organic compounds.

27. The food product of Claim 24, wherein said conjugated linoleic acid moiety contains less than 5 ppm volatile organic compounds.

28. The food product of Claim 24, wherein said conjugated linoleic acid moiety is an ester of conjugated linoleic acid.

5 29. The food product of Claim 24, wherein said conjugated linoleic acid moiety is a triglyceride containing conjugated linoleic acid.

30. The food product of Claim 24, wherein said conjugated linoleic acid moiety is a free fatty acid.

10 31. A food product comprising an isomerized conjugated linoleic acid moiety, said
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conjugated linoleic acid moiety having a sufficiently low volatile organic compound concentration so that the taste and smell of said food product is not affected.

15 32. The food product of Claim 31, wherein said conjugated linoleic acid moiety is an alkyl ester.

20 33. The food product of Claim 31, wherein said conjugated linoleic acid moiety is a free fatty acid.

25 34. The food product of Claim 31, wherein said conjugated linoleic acid moiety is a triglyceride.

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25 35. A composition comprising an isomerized conjugated linoleic acid moiety, said conjugated linoleic acid moiety having a sufficiently low volatile organic compound concentration so that the taste and smell of said composition is not affected.

36. The composition of Claim 35, wherein said conjugated linoleic acid moiety is an alkyl ester.

37. The composition of Claim 35, wherein said conjugated linoleic acid moiety is a free fatty acid.

38. The composition of Claim 35, wherein said conjugated linoleic acid moiety is a triglyceride.

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